

FINDS

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For Immediate Release

Nordic Restaurant FINDS Presents “Snowy Summer Choc-Odyssey Raspberry Chocolate Fondue” Afternoon Tea set

Combining Nordic Classic Cuisine with Mythology for a Snowy Summer Experience

Hong Kong, 7 July 2023 - As one of the most iconic Nordic restaurants in Hong Kong, FINDS introduces a magical journey in the whirl of chocolate and its myth, allowing guests to ease the sizzling heat in the icy Nordic vibe.



Snowy Summer Choc-Odyssey
Raspberry Chocolate Fondue” Afternoon Tea

In 1753, a Sweden botanist Carl Linnaeus officially named the sacred “Plant of God” in Mayan Mythology as *Theobroma cacao*, meaning “Food of the God”. The culinary team of FINDS delicately blended this legendary ingredient with classic Nordic raspberry jam and created an unparalleled chocolate fondue, matching with a rally of Nordic signature gourmet. It’s where the magical gastronomic experience begins.

MINI SMØRREBRØDS

Chef has brought the renowned Danish food classic, Smørrebrøds, into this afternoon tea set with three different open-faced sandwiches, including toast Skagen that is made from smoked North Sea shrimps, dry-aged duck breast and roast beef to create a harmonic symphony between meat and seafood, starting the journey in perfection.

SIGNATURE SALMON PASTRAMI

Smoked Salmon Pastrami has long been the well-known signature dish of FINDS. Wrapping the smoked salmon slice and mousse inside a crispy waffle cone and putting a slight dip of

mustard and dill sauce on the top, our chef presents not only an authentic Nordic dining experience but also an unprecedented taste enjoyment.

GREEN ASPARAGUS WITH QUAIL EGGS

The tarragon hollandaise flawlessly links the freshness of green asparagus with the soft-boiled quail eggs together and brings out the distinctive taste right upon the first bite.

VALRHONA RASPBERRY CHOCOLATE FONDUE

VALRHONA chocolate and the classic Nordic raspberry jam make the most ideal combination swinging across sourness and sweetness. This chocolate fondue is so smooth that elevates the tasting journey to the next level.

SWEDISH HEART-SHAPED WAFFLE

Apart from its adorable outlook, the authentic Swedish våfflor legitimately takes all the guests to a Nordic journey with its crispiness.

MÖVENPICK® CARAMEL ICE-CREAM

Pride ourselves on serving Mövenpick® ice-cream which only uses natural ingredients for a gratifying sensation. The flavoursome caramel sauce and crispy caramel flakes blended with creamy ice cream will certainly wipe all the heat away.

FRESH BERRIES ON ICE

Blackberries, cape gooseberries, strawberries, raspberries and blueberries spread over the mountain of ice with a sweet homemade sauce. The chilled berries surely make it the best choice for the summer.

‘DAIM’ CHOCOLATE & HOMEMADE LEMON MARSHMALLOWS

Inspired by the famous Swedish chocolate bar ‘DAIM’, our chef has created our own version of chocolate and homemade lemon marshmallows, soft and chewy but not overly sweet, giving a unique twist to this Nordic signature snack.

LINGONBERRY CHEESECAKE

The heavy aroma of cheese that lingonberry cheesecake has goes ideally with this sweet, tart fruit, making you keep spooning up.

60% DARK CHOCOLATE & MASCARPONE MOUSSE

60% dark chocolate and mascarpone mousse melt right inside the mouth while the scent and aftertaste remain, bringing the perfect end to the afternoon tea experience.



*Snowy Summer Choc-Odyssey Raspberry
Chocolate Fondue Afternoon Tea - Savouries*



*Snowy Summer Choc-Odyssey Raspberry
Chocolate Fondue Afternoon Tea*

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Snowy Summer Choc-Odyssey Raspberry Chocolate Fondue Afternoon Tea - Sweets



Snowy Summer Choc-Odyssey Raspberry Chocolate Fondue Afternoon Tea - Caramel Ice-cream with Fresh Berries on Ice

Special Summer Cocktails

Snowy Summer Choc-Odyssey Raspberry Chocolate Fondue Afternoon Tea is served with a choice of gourmet coffee or contemporary blended tea selection from "OR TEA", for guests who want to follow the Nordic tradition and enjoy a drink with their meal, FINDS also has it prepared. Our head mixologist and bar manager of Dada Bar + Lounge has created two summer cocktails: Nordic Summer & Greenfields. Nordic Summer paints out the beautiful sun set with its colour and the combination of gin, pink grapefruit juice, homemade vanilla peppercorn syrup and tonic, soothing the greasiness after feasts. Greenfields, made with refreshing fruits such as apples, cucumber and lemon as the base and mixed with homemade cucumber shrub, freshens you out from the stove-like heat of the season.

All guests can enjoy a glass of the above mentioned cocktails at HK\$98 (Original: HK\$118) while the mocktail version is available at HK\$68 (Original: HK\$88).



Nordic Summer (left) & Greenfields (right)

Snowy Summer Choc-Odyssey Raspberry Chocolate Fondue Afternoon Tea will be available from 11 July - 31 October 2023 between 3pm to 5:30pm daily.

Price

Monday to Friday – HK\$588 for 2 persons / HK\$338 for 1 person

Saturday, Sunday & Public Holidays – HK\$638 for 2 persons / HK\$368 for 1 person

**All prices are subject to a 10% service charge*

FINDS

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#FINDSHongkong #TheLuxeManorHK #Mövenpick #ChocOdyssey #ChocolateFondue
#IceCream #FindsAfternoonTea

High-resolution images can be downloaded here: <https://bit.ly/439T2Mj>

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About FINDS

Established in 2004, FINDS has been Hong Kong's iconic Nordic restaurant, with award winning cuisine crafted by the chef. FINDS is an acronym for the Nordic countries – Finland, Iceland, Norway, Denmark and Sweden, and carries a distinct Nordic culture in the bustling heart of Tsim Sha Tsui. The majority of the seasonal ingredients are imported directly from Northern Europe, complemented with original Nordic cooking techniques such as smoking, curing, pickling and fermenting, offering the true and delicate flavours.

The restaurant itself on winning "The Best of The Best MasterChef Recommendation Restaurant 2022" by the Asia Art of Cuisine Society. The restaurant receives high acclaim from media, such as being listed in the Hong Kong and Macau's Best Restaurants by Hong Kong Tatler, South China Morning Post's 100 Top Tables, WOM Guide and Louis Vuitton Hong Kong/Macau City Guide. FINDS is the first western-cuisine restaurant in Hong Kong to join WWF's Ocean-Friendly Menu programme and proudly support Green Monday campaign.

About GR8 Leisure Concept Limited

Founded in 2004, **GR8 Leisure Concept** is an innovative hospitality group that owns and manages a portfolio of seven brands, consisting of hotels, restaurants, and bars across Hong Kong and China. **The Luxe Manor**, a surrealism-inspired boutique hotel located in Tsim Sha Tsui. The property is home to the city's authentic Nordic restaurant, **FINDS**, and **Dada Bar + Lounge**, a contemporary variety club creatively reminiscent of the elusive Dada art movement. Also in Hong Kong is the group's charming beachside Italian restaurant, **Cafe Roma**, which boasts a premium spot by Tung Wan Beach in Ma Wan. **Hotel Soul** is the group's second hotel venture located in Suzhou, China. The hotel features the continental restaurant **Brasserie 101**, and the hotel's latest concept, **Bar Soul**, which brings a unique blend of retro and industrial elements to Hotel Soul.

For more details, please visit www.theluxemanor.com.

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